

Vermont #2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (92.3%) | 82 % | 4 |
| Grain | Briess - Caracystal Wheat Malt | 0.2 kg (3.1%) | 78 % | 108 |
| Grain | Płatki owsiane | 0.3 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13.9 % |
| Boil | Citra | 10 g | 10 min | 11.5 % |
| Boil | Mosaic | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |